



American Light Lager

WLP940**Mexican Lager Yeast****TASTING NOTES:**

Cracker | Dough | Citrus

PAIRINGS:

- Pizza
- Cheeseburger
- Chicken wings
- Mozzarella Sticks

STATS	
ABV:	5.2%
IBU:	11.5
OG:	9.7°Plato
FG:	-0.2°Plato

STORY:

American light lagers are known for their low calories due to reduced carbohydrates. We used our enzyme Ultra-Ferm

**YEAST:**

WLP940 Mexican Lager Yeast

**HOPS:**

Perle - Boil 60 min (4.6 IBUs)
East Kent Goldings - Boil 20 min (3.5 IBUs)
East Kent Goldings - Boil 10 min (2.1 IBUs)

**MALT:**

Malteurop 2-Row Pale Mash (68.1%)
Corn, Flaked Mash (31.9%)

**OTHER:**

Servomyces
Clarity Ferm

ABV (alcohol by volume)
IBU (international bitterness units)
OG (original gravity)
FG (final gravity)

American Light Lager

WLP840 & WLP940

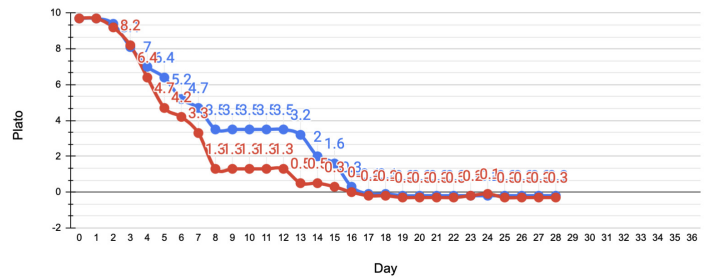
BATCH: 251

	WLP840	WLP940
Starting Gravity	9.7°Plato	9.7°Plato
24 Hours	9.7°Plato	9.7°Plato
48 Hours	9.2°Plato	9.4°Plato
Final Gravity	-0.2°Plato	-0.2°Plato

Gravity (Plato)

Attenuation: WLP001: 82.50% WLP008: 73.75%

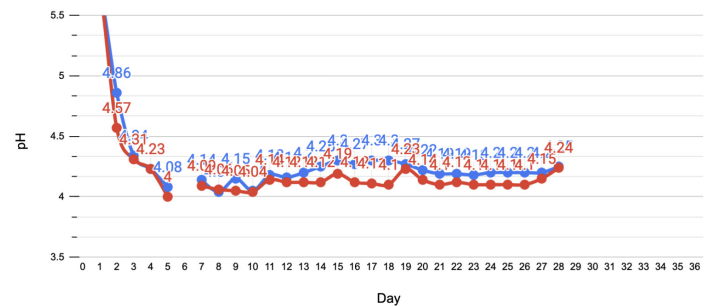
- WLP940 MEXICAN LAGER YEAST
- WLP840 AMERICAN LAGER YEAST



	WLP300	WLP380
Diacetyl as-is	<15 ppm	<15 ppm
Diacetyl total	21 ppm	29 ppm
Acetaldehyde	12.3 ppm	8.7 ppm
Ethyl acetate	21 ppm	23 ppm
Isoamyl acetate	1.5 ppm	1.9 ppm

pH

- WLP940 MEXICAN LAGER YEAST
- WLP840 AMERICAN LAGER YEAST



FERMENTATION PROFILE:

Ferment at 50°F/10°C for 7-10 days
 Crash to 32°F/0°C for yeast/trub dump for 1 day
 Raise to 52°F/11°C for remainder of fermentation